

Olive Garden Neapolitan Ziti

Notes:

Want something a little spicy?

Ingredients:

1 1/2 lbs. Sweet/hot Italian link sausage
1 1/3 C. Green bell pepper - chopped
2 Tbsp. olive oil
3/4 lb. ziti pasta - cooked
Parmesan cheese - grated
parsley bouquets
5 C. marinara sauce
28 oz. canned tomatoes-Italian style or plum
10 3/4 oz. tomato puree
1 tsp. garlic - minced
4 Tbsp. olive oil
1/2 C. fresh basil - packed and chopped
salt and pepper

Preparation:

Bake or pan-fry the sausages until fully cooked, drain, cool. Halve the sausages and cut the split sausages into 1/2" slices. Sauté the bell peppers in olive oil over moderate heat only until their crispness is lost, but peppers are not soft. In a heavy sauce pan add the tomatoes, tomato puree, garlic, olive oil and fresh basil and bring to a light simmer on moderate heat. Add the sautéed pepper strips and cooked sausage and heat for 3 to 5 minutes.

Serve the pasta, topped with the sausage, peppers and salsa marinara and garnish each plate with a parsley bouquet. Pass the Parmesan